

**STARTERS…**

**FIOR DI BUFALA 18**

Bufala, tomato soup and crunchy crumble (vegetarian)

(1,7,8,12)

**CIPOLLA D’OR-IENTE 18**

Fontaneto Onion I.G.P. gratin with young grana Padano and Bra sausage batter marinated with soya

(1,6,7,10)

**PESCA … IL PESCE 25**

Raw, marinated, fried and creamed fish with velvety Bellini sauce and vanilla peaches

(1,3,4,7,8,9,12)

**BURRITO SEA**

Corn Tortilla, Russian Salad, Crub

and Red Shrimps Carabineros Carpaccio **25**

(1,2,3,4,7,9.14)

**PASTA AND RICE SELECTION...**

**CARBONAIO 18**

Vicedomini artisanal Paccheri with bacon,

eggs cream and charcoal

(1,3,7,9)

**MARGHERISO 20**

Karbor Risotto with all the ingredients of a Margherita pizza

(1,7,9,12)

**RAVIOLO D’ASTICE 25**

Egg puff pastry , creamy shellfish filling, mountain butter and yuzu

(1,2,3,4,7,9,12)

**PASTA E PATATE 18**

Pasta, Potatoes and Provola cheese, Mussels and Amberjack fish

(1,2,4,7,9,12,14)

**PAPPARDELLA PIEMONTE 20**

Green Pappardella, Brown sauce, Toma cheese and summer Truffle

(1,3,7,9,12)



**MAIN DISHES…**

**CANNOLO 22**

*Mountain potato cannolo, southern spices and yogurt sauce*

(1,3,7,8,11)

**LUCCIO AL VERDE 26**

*Pike, Green sauce and Dumpling*

(1,3,4,7,12) \*\*

**ROMBO ASCAPECE 26**

*Slice of turbot fish, ascapece dressing, pumpkin flower and turbot*

*tartare with lemon*

(1,4,8,12)

**ANATRA E FICHI 28**

*Duck breast and foie-gras escalope, brioches and figs*

(1,3,7,9,12)

**MANZO B.B.Q. 26**

*Piedmont Fassona beef, pulled beef, barbeque base, seasonal vegetables*

*and mushrooms with herbs mashed potatoes*

(1,7,9,12)

**DESSERTS ...**

**UN GIORNO E UN QUARTO 10**

Chocolate cake, peanuts, mou sauce

and green apple sorbetto

(1,3,5,7,8,11)

**CREMOSO AL BONET 9**

Piedmont Pudding in our own way

(1,3,7,8,12)

**RED PASSION 11**

Chocolate Spiral with Passion fruit, Black Cherry and Vanilla ice cream

(1,3,7,8)

**YOGURT E LAMPONE 10**

Creamy Greek yogurt, honey and raspberries

(1,7)

*Gluten-free and Lactose-free desserts on request*